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MONTE DE PINHEIROS

IGP Alentejo

White 2025

Monte de Pinheiros is the latest production from Adega Cartuxa. A fruity, approachable wine, crafted for everyday enjoyment.

Grape Varieties: Antão Vaz (60%), Roupeiro (20%), Arinto (20%)
Vineyards: 30 years old
Soil Type: Granite
Analytical Data: Alcohol: 12.0%, Total Acidity: 4.90 g/L (tartaric acid), pH: 3.22, Residual Sugar: 0.9 g/L
Nutritional Information: Energy Value: 72 kcal / 100 ml (297 kJ / 100 ml)

Harvest 2025
The 2025 growing season once again demonstrated how challenging the climate can be. Following an exceptionally wet winter and spring, the summer was marked by prolonged heatwaves, with temperatures exceeding 40°C for several consecutive days. The vines experienced an intense and contrasting growing cycle, supported by careful vineyard management during a year of high downy mildew pressure.
Overall yields were lower, particularly for the white varieties. However, this reduced production resulted in fruit of greater concentration, expression, and authenticity, faithfully reflecting the terroir and the resilient character of the Alentejo region.

Vinification
Grapes were 100% destemmed and cooled to 12 ºC, followed by pressing, with low-pressure must selected for classical clarification by gravity. Fermentation took place exclusively in stainless steel tanks, by grape variety. No malolactic fermentation was carried out.

Ageing: 6 months in stainless steel tanks.

Tasting Notes: A young, light-bodied wine with fresh citrus aromas, complemented by delicate floral notes and subtle herbaceous nuances. On the palate, it is fruity and light, supported by well-balanced acidity and a pleasing texture that enhances its freshness. Smooth and easy-drinking, it is the perfect wine for relaxed, informal occasions.

Recommended drinking window: 2026 - 2029

Serving temperature: 8 - 10 ºC

Winemakers
Pedro Baptista | Duarte Lopes